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 TI - MALTOSE SEPARATING METHOD
 PA - MITSUBISHI CHEM IND
 IN - SHIODA TSUYOSHI; KIHARA TETSUAKI; NAKAZAWA ISAO; MURAYAMA MASAKATSU
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 FR (P) 002454830 [FR2454830]
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 JP (A) 1983023799 [JP58023799]
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 - (B) Search Report [Examiner]
 JP57209000 (A) [JP57209000]
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 JP53076975 (A) [JP53076975]
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AB - JP60067000 A
 Sepg. maltose from water soln. including maltose and oligosaccharide
 comprises continuously sepg. by chromatography, maltose soln. and
 soln. mainly including oligosaccharide using water as the desorbing
 agent, using the artificial moving bed method where fluid is
 circulated through four zones. Ratio of volumetric velocity of the
 circulating fluid in the refining zone to apparent volumetric velocity
 of cation exchanger is 0.3-0.5, and ratio of volumetric velocity of
 the fluid in the concentrating zone to apparent volumetric velocity of
 the cation exchanger is 0.3-0.6.
 - USE/ADVANTAGE: High purity maltose, which is useful for applications
 as new type sweetener, can be sepd. effectively. Mass prodn. is possible.